

BAKING APPARATUS

This application claims the benefit under 35 U.S.C. § 119(e) of U.S. Provisional Application No. 60/451,515 filed on March 3, 2003, for CORN DOG BAKING APPARATUS, which is incorporated by reference.

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BACKGROUND OF THE INVENTION

The present invention relates to cookware. In particular, the invention is directed to a baking tray design.

Baking is a well known and commonly used cooking process. Many
5 types of baking pans are available such as pie pans, cake pans, and cookie sheets. Whether in domestic or commercial situations, the baking process usually involves placing a food article to be baked in a pan or sheet, which is then placed in an oven and heated to the required temperature for the required period of time. Once baked, the pan or sheet must be removed from the oven and the food article removed from
10 it.

Food products on sticks, such as corn dogs, are good examples where baking is the preferred method of heating the food but not cooking it. Present baking pans and sheets, however, are not optimal for baking these food. Placing the food article directly onto the tray can result in the food product
15 becoming burnt if it is not watched carefully. Even if the entire food product is not burnt, many times the portion that is contacting the pan or sheet results in a burnt spot on the food product. The food products, thus, are less than satisfactory to eat. Therefore, there is a need for a better baking tray.

BRIEF SUMMARY OF THE INVENTION

The present invention is a baking tray for baking food on a stick. The baking tray has a base with a support attached to one end of the base. At least one aperture is present on the support for inserting sticks.

BRIEF DESCRIPTION OF THE DRAWINGS

Figure 1 is a perspective side view of the baking tray with corn dogs.

Figure 2 is a perspective rear view of the baking tray.

Figure 3 is a perspective front view of the baking tray with corn

5 dogs.

DETAILED DESCRIPTION

Figure 1 shows the preferred embodiment of the present invention. Figure 1 includes baking tray 10 and corn dogs C. Baking tray 10 further includes base 12, connector 14, support 16 with sloped sides 18 and apertures 20, and folds 22a, 22b, and 22c.

Connector 14 is attached to one side of base 12 such that connector 14 slopes above base 12. Support 16 is attached to the opposite side of connector 14 such that it is elevated above and off-center over base 12. Sloped sides 18 connect together at one end such that support 16 forms a tent-like structure. Apertures 20 are positioned along sloped sides 18. Fold 22a forms at the connection between base 12 and connector 14. Fold 22b forms at the connection between connector 14 and support 16. Fold 22c forms at the connection between sloped sides 18.

In operation, corn dogs C are placed in apertures 20. Apertures 20 preferably have an oval or diamond shape but can be any shape to accommodate a stick or skewer. For optimal stick strength, oval or diamond shaped apertures 20 are in a vertical orientation, however, apertures 20 may also be in a horizontal orientation or at angles in between. Baking tray 10 may be placed on another flat baking tray, but it is not necessary. Baking tray 10 is then placed in an oven, and corn dogs C are baked at the appropriate temperature for an appropriate amount of time.

Baking tray 10 elevates corn dogs C off the baking surface such that corn dogs C will not have a burnt spot from contacting a baking surface. In addition, corn dogs C can be baked for an extended period of time, beyond that which is recommended, and they will sustain no burning.

Another benefit of baking tray 10 is that corn dogs C are not baked in their own grease. Because they are suspended, the grease drips off as they bake. Conservatively, about 20%-50% more grease is removed from corn dogs C, or other

foods baked using baking tray 10, than if baked on a conventional baking pan. This is a much healthier way of baking, rather than re-frying the food, while still maintaining the deep fried taste.

Many types of food products can be utilized with baking tray 10 including corn dogs, egg rolls, breaded fish fillets, breaded chicken chunks, and breaded jumbo shrimp. The only requirement is that a stick or skewer be inserted into the food product. Preferably, the stick or skewer is wood, because wood is a very inefficient conductor of heat. The food product will not be heated from the stick. Baking tray 10 does not reheat the food—it restores the food to its original state.

In the preferred embodiment, though it is not necessary, baking tray 10 can also be folded for easy storage. Hinges may be placed in one or more of folds 22a, 22b, and 22c, which allow baking tray 10 to be folded at those points. Thus, baking tray 10 becomes a compact size and shape to be easily stored away.

If hinges are not added, baking tray 10 is still stackable. Therefore, baking tray 10 is easy to ship and store.

Baking tray 10 is preferably comprised of oven-proof material such as aluminum or similar material. However, baking tray 10 may also be made of a material such that it could be used in a microwave oven or a material that could be used in both types of ovens.

Figure 2 shows one of sloped sides 18 in more detail. Figure 2 includes baking tray 10 with sloped side 18 and apertures 20. In operation, the open end of a stick that has been inserted into a food product is inserted through aperture 20. At least one aperture 20 is present on sloped side 18.

Figure 3 shows the front of baking tray 10 having the sticks of corn dogs C inserted through apertures 20.

Although the present invention has been described with reference to preferred embodiments, workers skilled in the art will recognize that changes

may be made in form and detail without departing from the spirit and scope of the invention.